

# THE MARK RESTAURANT

BY JEAN-GEORGES

## VALENTINE'S DAY 2018 DINNER

Choice of Appetizer, Entree, Dessert \$148

### Amuse Bouche

TUNA TARTARE WITH CAVIAR AND BRIOCHE

### Appetizer

BLACK TRUFFLE PIZZA, FONTINA CHEESE

PEEKYTOE CRAB CAKE, PINK GRAPEFRUIT, AVOCADO, GINGER

CHICKEN AND COCONUT MILK SOUP, GALANGAL, SHIITAKES

CHILLED SEAFOOD PLATTER (SHRIMP, LOBSTER, OYSTER, CLAMS)

CRISPY SUSHI (SALMON, TUNA, HAMACHI, SCALLOPS, AVOCADO)

STEAMED SHRIMP SALAD, AVOCADO, ENOKI, CHAMPAGNE DRESSING

FRESH FETTUCCINE, BLACK TRUFFLE FONDUE

*ONE OUNCE OSETRA CAVIAR WITH WARM BLINIS (SUPPLEMENT \$55)*

### Entree

SLOWLY COOKED SALMON, TRUFFLE MASHED POTATOES, BRUSSELS SPROUTS

TRUFFLE VINAIGRETTE, MAINE LOBSTER, THAI HERBS

BLACK SEA BASS CRUSTED, NUTS, SEEDS, SWEET-SOUR JUS

BEEF TENDERLOIN ROSSINI, CRISPY POTATO GRATIN

GRILLED LAMB CHOPS, MUSHROOM BOLOGNESE, BROCCOLI RABE, PECORINO

PARMESAN CRUSTED CHICKEN, BLACK TRUFFLE, SALSIFY, LEMON-BASIL SAUCE

### Dessert

PASSION FRUIT SUNFLOWER, CREME DIPLOMAT, MERINGUE KISSES

WARM CHOCOLATE CAKE, VANILLA ICE CREAM

FORBIDDEN APPLE, CHOCOLATE MOUSSE, RASPBERRY COMPOTE, RASPBERRY-ROSE CONSOMMÉ

ANGEL FOOD CAKE, CHAMPAGNE SABAYON, WHITE CHOCOLATE, BERRY COMPOTE, MILK ICE CREAM

### Petit Fours

LINZER HEART COOKIE